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=> s (thermal?(5a)inhibit?)(10a)starch?

| | |
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| L1 | 8 FILE HCA |
| L2 | 1 FILE IFIPAT |
| L3 | 1 FILE USPATFULL |
| L4 | 0 FILE JAPIO |

TOTAL FOR ALL FILES

L5 10 (THERMAL?(5A) INHIBIT?)(10A) STARCH?

=> s l5 and (anhydrous(10a)starch?)

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| L6 | 0 FILE HCA |
| L7 | 0 FILE IFIPAT |
| L8 | 0 FILE USPATFULL |
| L9 | 0 FILE JAPIO |

TOTAL FOR ALL FILES

L10 0 L5 AND (ANHYDROUS(10A) STARCH?)

=> d l5 1-10

L5 ANSWER 1 OF 10 HCA COPYRIGHT 1997 ACS

AN 125:204530 HCA

TI Pharmaceutical products containing **thermally-**
inhibited starches

IN Kasica, James J.; Thomas, David J.; Zallie, James P.

PA National Starch and Chemical Investment Holding Corp., USA

SO PCT Int. Appl., 89 pp.

CODEN: PIXXD2

PI WO 9622110 A2 960725

DS W: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE,
ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT,
LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE,
SG, SI

RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR,
IE, IT, LU, MC, ML, MR, NE, NL, PT, SE

AI WO 96-US612 960117

PRAI US 95-375321 950118

DT Patent

LA English

L5 ANSWER 2 OF 10 HCA COPYRIGHT 1997 ACS

AN 125:204119 HCA

TI Cosmetics containing **thermally-inhibited
starches**

IN Jeffcoat, Roger; Pasapane, Joseph; Ronco, Donna L.; Solarek, Daniel B.; Hanchett, Douglas J.

PA National Starch and Chemical Investment Holding Co, USA

SO PCT Int. Appl., 113 pp.

CODEN: PIXXD2

PI WO 9622073 A2 960725

DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TT

RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG

AI WO 96-US613 960117

PRAI US 95-375320 950118

DT Patent

LA English

L5 ANSWER 3 OF 10 HCA COPYRIGHT 1997 ACS

AN 125:198990 HCA

TI Water-based adhesives containing **thermally
inhibited starches**

IN Koubek, Timothy C.; Nesiewicz, Russell J.; Philbin, Michael T.; Wieczorek, Joseph, Jr.; Chiu, Chung-Wai; Schiermeyer, Eleanor; Thomas, David J.; Shah, Manish B.; Solarek, Daniel B.

PA National Starch and Chemical Investment Holding Corp., USA

SO PCT Int. Appl., 99 pp.

CODEN: PIXXD2

PI WO 9623038 A1 960801

DS W: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI

RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN

AI WO 96-US988 960124

PRAI US 95-377544 950124

US 95-385259 950218

DT Patent

LA English

L5 ANSWER 4 OF 10 HCA COPYRIGHT 1997 ACS

AN 125:198924 HCA

TI Paper containing **thermally inhibited
starches** as wet-end additives

IN Solarek, Daniel B.; Jeffcoat, Roger; Koltai, Kimberly A.; Chiu, Chung-Wai; Schiermeyer, Eleanor; Thomas, David J.; Shah, Manish B.

PA National Starch and Chemical Investment Holding Corp., USA

SO PCT Int. Appl., 94 pp.

CODEN: PIXXD2

PI WO 9623104 A1 960801

DS W: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI

RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN

AI WO 96-US999 960124

PRAI US 95-377718 950124

DT Patent

LA English

L5 ANSWER 5 OF 10 HCA COPYRIGHT 1997 ACS

AN 124:346442 HCA

TI **Thermally inhibited starches** and
flours and process for their production

IN Chiu, Chung-wai; Schiermeyer, Eleanor; Thomas, David J.; Shah,
Manish B.

PA National Starch and Chemical Investment Holding Co, USA

SO PCT Int. Appl., 49 pp.

CODEN: PIXXD2

PI WO 9604315 A1 960215

DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI,
GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG,
MN, MW, MX, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT,
UA, UZ

RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR,
IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG

AI WO 95-US684 950118

PRAI WO 94-US8559 940729

US 94-296211 940825

DT Patent

LA English

L5 ANSWER 6 OF 10 HCA COPYRIGHT 1997 ACS

AN 124:320038 HCA

TI **Thermally inhibited** pre-gelatinized
starches and flours and process for their production

IN Shah, Manish B.; Thomas, David L.; Chiu, Chung-wai

PA National Starch and Chemical Investment Holding Co, USA

SO PCT Int. Appl., 25 pp.

CODEN: PIXXD2

PI WO 9604316 A1 960215

DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI,
GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG,
MN, MW, MX, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT,
UA, US

RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR,
IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG

AI WO 95-US688 950118

PRAI WO 94-US8559 940729

US 94-296211 940825

DT Patent

LA English

L5 ANSWER 7 OF 10 HCA COPYRIGHT 1997 ACS

AN 124:315512 HCA

TI Foods containing **thermally-inhibited**
starches and flours

IN Thomas, David J.; Chiu, Chung-Wai; Schiermeyer, Eleanor; Shah,
Manish B.; Hanchett, Douglas J.; Jeffcoat, Roger

PA National Starch and Chemical Investment Holding Co, USA

SO PCT Int. Appl., 114 pp.

CODEN: PIXXD2

PI WO 9603892 A1 960215

DS W: AT, AU, BB, BG, BR, CA, CH, DE, DK, ES, FI, GB, HU, JP, KP, KR,
LK, LU, MG, MN, MW, NO, PL, RO, RU, SD, SE, US

RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR,
IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG

AI WO 95-US9138 950728

PRAI WO 94-US8559 940729

US 94-296211 940825

WO 95-US682 950118

US 95-473688 950607
 US 95-481963 950607
 DT Patent
 LA English

 L5 ANSWER 8 OF 10 HCA COPYRIGHT 1997 ACS
 AN 124:315509 HCA
 TI Foods containing **thermally-inhibited** and
 pre-gelatinized **starches** and flours
 IN Chiu, Chung-wai; Schiermeyer, Eleanor; Thomas, David J.; Shah,
 Manish B.
 PA National Starch and Chemical Investment Holding Co, USA
 SO PCT Int. Appl., 38 pp.
 CODEN: PIXXD2
 PI WO 9603891 A1 960215
 DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI,
 GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG,
 MN, MW, MX, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT,
 UA, VN
 RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR,
 IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG
 AI WO 95-US682 950118
 PRAI WO 94-US8559 940729
 US 94-296211 940825
 DT Patent
 LA English

 L5 ANSWER 9 OF 10 IFIPAT COPYRIGHT 1997 IFI
 AN 1562767 IFIPAT;IFIUDB;IFICDB
 TI STABILIZATION OF THICKENED AQUEOUS FLUIDS; IODIDE OR IODATE
 IN SANDELL LIONEL S
 PA DU PONT DE NEMOURS, E I & CO (25048)
 PI US 4486317 841204 (CITED IN 005 LATER PATENTS)
 AI US 82-415681 820907
 RLI US 81-225725 810116 CONTINUATION-IN-PART 4380482
 FI US 4486317 841204
 US 4380482
 DT UTILITY; REASSIGNED
 FS CHEMICAL
 OS CA 102:64295
 CLMN 15

 L5 ANSWER 10 OF 10 USPATFULL
 AN 84:67476 USPATFULL
 TI Stabilization of thickened aqueous fluids
 IN Sandell, Lionel S., Hagerstown, MD, United States
 PA E. I. Du Pont de Nemours and Company, Wilmington, DE, United
 States (U.S. corporation)
 PI US 4486317 841204
 AI US 82-415681 820907 (6)
 RLI Continuation-in-part of Ser. No. US 81-225725, filed on 16 Jan
 1981, now patented, Pat. No. US 4380482
 DT Utility
 LN.CNT 961
 INCL INCLM: 252/008.500A
 INCLS: 149/002.000; 149/021.000; 149/041.000; 149/047.000;
 149/108.800; 252/008.500C; 252/008.550R; 252/315.300
 NCL NCLM: 507/110.000
 NCLS: 149/002.000; 149/021.000; 149/041.000; 149/047.000;
 149/108.800; 252/315.300; 507/111.000; 507/112.000;
 507/145.000; 507/211.000; 507/217.000; 507/903.000;
 507/922.000
 IC [3]
 ICM: C06B045-02
 ICS: C09K007-02; E21B043-26

EXF 252/8.5A; 252/8.5C; 252/8.55R; 252/315.3; 149/2; 149/21; 149/36;
149/38; 149/41; 149/44; 149/47; 149/92

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d kwic 15 1-10

L5 ANSWER 1 OF 10 HCA COPYRIGHT 1997 ACS

TI Pharmaceutical products containing **thermally-inhibited starches**

AB **Thermally-inhibited starches** and flours are used in pharmaceutical products as a diluent, filler, carrier, binder, disintegrant, coating, thickener, moisture sink, and the . . . by freeze-drying. Preferably, the pH is adjusted to a neutral pH or above prior to the dehydration and heat treatment.

Thermally-inhibited corn starch was prepd. by adjustment to pH = 9.0 and dehydration and heat treatment at 160.degree. for 30 min. Prepn. of. . .

ST pharmaceutical product **thermal inhibition starch**; controlled release tablet aspirin starch

IT Pharmaceutical dosage forms (suppositories, vaginal, pharmaceutical products contg. **thermally-inhibited starches**)

IT Pharmaceutical dosage forms (tablets, controlled-release, pharmaceutical products contg. **thermally-inhibited starches**)

IT 75-56-9, Propylene oxide, reactions 108-24-7, Acetic anhydride 7647-01-0, Hydrochloric acid, reactions 122431-97-4

RL: RCT (Reactant)

(pharmaceutical products contg. **thermally-inhibited starches**)

IT 50-27-1, Estriol 50-78-2, Aspirin 9005-25-8, **Starch**, biological studies 9005-25-8D, **Starch**, crosslinked 9005-82-7, Amylose

RL: THU (Therapeutic use); BIOL (Biological study); USES (Uses) (pharmaceutical products contg. **thermally-inhibited starches**)

L5 ANSWER 2 OF 10 HCA COPYRIGHT 1997 ACS

TI Cosmetics containing **thermally-inhibited starches**

AB **Thermally-inhibited starches** and flours are used in cosmetic comps. such as skin and hair care products as emulsifiers, thickeners, and aesthetic control. . . 1.00, stearic acid 2.00, octyl palmitate 5.00, C12-15 alkyl benzoate 5.00, dimethicone copolyol 1.00, propylene glycol 3.00, triethanolamine 0.50, above **thermally-inhibited CEPA-modified starch** 2.00, preservative 1.00, and deionized water 79.50%.

IT Antiperspirants
Emulsifying agents
Shampoos
Sunscreens
Thickening agents
Wheat flour

(cosmetics contg. **thermally-inhibited starches**)

IT Shaving preparations (aftershave, cosmetics contg. **thermally-inhibited starches**)

IT Hair preparations (conditioners, cosmetics contg. **thermally-inhibited starches**)

IT Cosmetics Shaving preparations (creams, cosmetics contg. **thermally-inhibited**

starches)
 IT Hair preparations
 (dyes, cosmetics contg. **thermally-inhibited**
 starches)
 IT Cosmetics
 (eye shadows, cosmetics contg. **thermally-**
 inhibited starches)
 IT Hair preparations
 (gels, styling, cosmetics contg. **thermally-**
 inhibited starches)
 IT Cosmetics
 (lipsticks, cosmetics contg. **thermally-**
 inhibited starches)
 IT Cosmetics
 (lotions, cosmetics contg. **thermally-inhibited**
 starches)
 IT Cosmetics
 (makeups, liq.; cosmetics contg. **thermally-**
 inhibited starches)
 IT Cosmetics
 (mascaras, cosmetics contg. **thermally-inhibited**
 starches)
 IT Cosmetics
 (mousses, cosmetics contg. **thermally-inhibited**
 starches)
 IT Cosmetics
 (powders, cosmetics contg. **thermally-inhibited**
 starches)
 IT Antiperspirants
 (roll-on, cosmetics contg. **thermally-inhibited**
 starches)
 IT Cosmetics
 (sprays, powder; cosmetics contg. **thermally-**
 inhibited starches)
 IT Antiperspirants
 (sticks, cosmetics contg. **thermally-inhibited**
 starches)
 IT 75-56-9D, Propylene oxide, derivs. with hydroxypropylated
 starch 2530-32-7D, Octyl succinic acid, derivs. with
 starch and aluminum sulfate 9005-82-7, Amylose
 10043-01-3D, Aluminum sulfate, derivs. with **starch** and
 octyl succinate
 RL: BUU (Biological use, unclassified); BIOL (Biological study);
 USES (Uses)
 (cosmetics contg. **thermally-inhibited**
 starches)
 IT 9087-61-0P, Aluminum **starch** octenyl succinate
 RL: BUU (Biological use, unclassified); SPN (Synthetic preparation);
 BIOL (Biological study); PREP (Preparation); USES (Uses)
 (cosmetics contg. **thermally-inhibited**
 starches)
 IT 64-17-5, Ethanol, uses
 RL: NUU (Nonbiological use, unclassified); USES (Uses)
 (cosmetics contg. **thermally-inhibited**
 starches)
 IT 108-24-7, Acetic anhydride 9005-25-8, **Starch**, reactions
 RL: RCT (Reactant)
 (cosmetics contg. **thermally-inhibited**
 starches)

L5 ANSWER 3 OF 10 HCA COPYRIGHT 1997 ACS
 TI Water-based adhesives containing **thermally**
 inhibited starches
 AB **Thermally inhibited starches** and
 flours are used in conventional water-based adhesives such as

corrugating, cigaret, and remoistenable adhesives. The starches or flours are. . .

IT Drying
(in manuf. of water-based adhesives contg. **thermally inhibited starch**)

IT Labels
Lamination
(**thermally inhibited starch**-based adhesives for)

IT Adhesives
(water-based adhesives contg. **thermally inhibited starches**)

IT Tiles
(ceramic, **thermally inhibited starch**-based adhesives for)

IT Tobacco products
(cigaretts, **thermally inhibited starch**-based adhesives for manuf. of)

IT 9005-25-8, **Starch**, processes 9045-28-7, **Starch** acetate 9049-76-7, Hydroxypropyl **starch** 169105-05-9
RL: PEP (Physical, engineering or chemical process); TEM (Technical or engineered material use); PROC (Process); USES (Uses)
(adhesives from **starch inhibited** by **thermal** treatment)

IT 24937-78-8, Ethylene-vinyl acetate copolymer
RL: TEM (Technical or engineered material use); USES (Uses)
(remoistenable adhesives contg. **thermally inhibited starch** and)

L5 ANSWER 4 OF 10 HCA COPYRIGHT 1997 ACS

TI Paper containing **thermally inhibited starches** as wet-end additives

AB **Thermally-inhibited starches** and flours, preferably cationic or amphoteric **starches** which are optionally chem. crosslinked, are added, primarily as wet end additives, to paper stock. The starch (I) is inhibited. . .

ST **thermally inhibited starch** papermaking additive; bonding retention paper **thermally inhibited starch**

IT Paper
(**thermally inhibited cationic starch** as papermaking wet-end additive for improved dry bond strength and retention)

IT 9005-25-8, **Starch**, uses
RL: MOA (Modifier or additive use); USES (Uses)
(**thermally inhibited cationic starch** as papermaking wet-end additive for improved dry bond strength and retention)

L5 ANSWER 5 OF 10 HCA COPYRIGHT 1997 ACS

TI **Thermally inhibited starches** and flours and process for their production

AB **Thermally-inhibited**, non-pregelatinized granular **starches** and flours derived from any native source, useful in foods and in the manuf. of industrial products, are produced by.

ST **starch** heating **thermal inhibition** gelatinization; heat treatment **starch thermal inhibition** gelatinization; gelatinization **thermally inhibited waxy maize starch**

IT Food
(made by using **thermally-inhibited flour**; **thermally inhibited starches** and flours and process for their prodn.)

IT Flours and Meals

(**thermally inhibited; thermally inhibited starches** and flours and process for their prodn.)

IT 9005-25-8D, **Starch**, acid-converted
 RL: PEP (Physical, engineering or chemical process); PROC (Process)
 (and heat-treated; **thermally inhibited starches** and flours and process for their prodn.)

IT 9005-25-8, **Starch**, processes
 RL: PEP (Physical, engineering or chemical process); PROC (Process)
 (waxy maize, heat-treated; **thermally inhibited starches** and flours and process for their prodn.)

L5 ANSWER 6 OF 10 HCA COPYRIGHT 1997 ACS

TI **Thermally inhibited** pre-gelatinized
starches and flours and process for their production

AB The title pre-gelatinized **starches** and flours are
thermally inhibited and exhibit a non-cohesive texture when dispersed or dissolved in cold water. The starches are prepd. by dehydrating to a . . .

ST **starch thermal inhibition**
 pregelatinization; dehydration **thermal inhibition starch**

IT Dehydration, chemical
 (**thermally inhibited** pre-gelatinized **starches** and flours and process for their prodn.)

IT 9005-25-8P, **Starch**, preparation
 RL: FFD (Food or feed use); IMF (Industrial manufacture); PRP (Properties); TEM (Technical or engineered material use); BIOL (Biological study); PREP (Preparation); USES (Uses)
 (**thermally inhibited** pre-gelatinized **starches** and flours and process for their prodn.)

L5 ANSWER 7 OF 10 HCA COPYRIGHT 1997 ACS

TI Foods containing **thermally-inhibited starches** and flours

AB A **thermally-inhibited granular starch** or flour is used as an ingredient in various foods. The **thermally-inhibited starches** are functionally equiv. to chem. cross-linked **starches**. The starches or flours are prepd. by dehydrating the starch or flour to anhyd. or substantially anhyd. (<1% moisture), preferably. . . dehydration may be carried out by heating the starch, extg. the starch with a solvent, or freeze-drying the starch. The **starch** may be pregelatinized prior to or after **thermal inhibition** using known methods which do not substantially rupture the **starch** granules. Thus, to obtain a heat-stable, non-cohesive thickener, samples of granular starch were slurried in water, the pH of the. . .

ST **thermally inhibited starch flour**

IT Amaranthus
 Barley
 Cassava
 Corn
 Cream substitutes
 Flours and Meals
 Food
 Freeze drying
 Frozen desserts
 Frozen foods
 Gravy
 Meat
 Pasta
 Rice
 Salad dressings
 Thickening agents

(**thermally-inhibited starches** and flours for food use)

IT Potato
(French fry, **thermally-inhibited starches** and flours for food use)

IT Food
(breakfast cereal, **thermally-inhibited starches** and flours for food use)

IT Bakery products
(cakes, cheese, **thermally-inhibited starches** and flours for food use)

IT Food functional properties
(gelling, **thermally-inhibited starches** and flours for food use)

IT Jams and Jellies
(grape, **thermally-inhibited starches** and flours for food use)

IT Frozen desserts
(ice cream, **thermally-inhibited starches** and flours for food use)

IT Food
(infant, **thermally-inhibited starches** and flours for food use)

IT Bakery products
(muffins, **thermally-inhibited starches** and flours for food use)

IT Drying
(oven, **thermally-inhibited starches** and flours for food use)

IT Bakery products
(pies, fruit, **thermally-inhibited starches** and flours for food use)

IT Condiments
(sauces, **thermally-inhibited starches** and flours for food use)

IT Condiments
(sauces, white, **thermally-inhibited starches** and flours for food use)

IT Meat
(sausage, frankfurter, **thermally-inhibited starches** and flours for food use)

IT Cream
(sour, **thermally-inhibited starches** and flours for food use)

IT Soups
(vegetable, **thermally-inhibited starches** and flours for food use)

IT Food functional properties
(viscosity, **thermally-inhibited starches** and flours for food use)

IT Milk preparations
(yogurt, **thermally-inhibited starches** and flours for food use)

IT 64-17-5, Ethanol, biological studies
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(dehydration; **thermally-inhibited starches** and flours for food use)

IT 9005-25-8P, **Starch**, biological studies 9037-22-3DP, Waxy **starch**, derivs. 9037-22-3P, Waxy **starch** 60164-73-0P, Acetylated waxy **starch**
RL: FFD (Food or feed use); IMF (Industrial manufacture); PRP (Properties); BIOL (Biological study); PREP (Preparation); USES (Uses)
(**thermally-inhibited starches** and flours for food use)

L5 ANSWER 8 OF 10 HCA COPYRIGHT 1997 ACS

TI Foods containing **thermally-inhibited** and pre-gelatinized **starches** and flours

AB A granular **starch** or flour which is both **thermally -inhibited** and pregelatinized is used as an ingredient in various foods. The starches are functionally equiv. to chem. cross-linked starches. The. . . preferably at a neutral or basic pH, for a time sufficient to inhibit the starch to the desired degree. The **starch** may be pregelatinized prior to or after **thermal inhibition** using known methods which do not substantially rupture the **starch** granules. Thus, starch slurries with pH adjusted to 6-10 with a 5% sodium carbonate soln. were pregelatinized in a pilot. . .

ST food **thermally inhibited** pregelatinized **starch**; flour thermally inhibited pregelatinized

IT Meat
 (emulsified; **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Amaranthus
 Bakery products
 Banana
 Barley
 Cassava
 Corn
 Flours and Meals
 Food
 Frozen desserts
 Frozen foods
 Gravy
 Pasta
 Pea
 Potato
 Puddings
 Rice
 Sago palm
 Salad dressings
 Sorghum
 Sweet potato
 Tomato paste, puree, and sauce
 Wheat
 (**thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Food
 (breakfast cereal, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Bakery products
 (cakes, cheese, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Rice
 (glutinous, flour, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Jams and Jellies
 (grape, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Food
 (infant, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Bakery products
 (muffins, mix; **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Bakery products
 (pies, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Condiments

(sauces, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Condiments
(sauces, barbeque, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Cream
(sour, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Food functional properties
(viscosity, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT Milk preparations
(yogurt, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

IT 9005-25-8P, **Starch**, biological studies 9037-22-3P, Waxy **starch**
RL: FFD (Food or feed use); IMF (Industrial manufacture); PRP (Properties); BIOL (Biological study); PREP (Preparation); USES (Uses)
(**thermally-inhibited** and pre-gelatinized **starches** and flours for food use)

L5 ANSWER 9 OF 10 IFIPAT COPYRIGHT 1997 IFI
ACLM . . . an aqueous phase containing a polysaccharide water-thickener selected from the group consisting of natural and derivatized galactomannans, derivatized cellulose and **starch**, the improvement comprising an **inhibitor** of the **thermal** degradation of said thickener, said **inhibitor** comprising iodide ion compound selected from the group consisting of hydriodic acid, ammonium iodide, an alkyl-substituted ammonium iodide, or an. . .

L5 ANSWER 10 OF 10 USPATFULL
CLM What is claimed is:
. . . an aqueous phase containing a polysaccharide water-thickener selected from the group consisting of natural and derivatized galactomannans, derivatized cellulose and **starch**, the improvement comprising an **inhibitor** of the **thermal** degradation of said thickener, said **inhibitor** comprising iodide ion compound selected from the group consisting of hydriodic acid, ammonium iodide, an alkyl-substituted ammonium iodide, or an. . .

=> s 15 and (non-pregelatinized)

L11 1 FILE HCA
L12 0 FILE IFIPAT
L13 0 FILE USPATFULL
L14 0 FILE JAPIO

TOTAL FOR ALL FILES

L15 1 L5 AND (NON-PREGELATINIZED)

=> d 115 ab

L15 ANSWER 1 OF 1 HCA COPYRIGHT 1997 ACS

AB **Thermally-inhibited, non-pregelatinized granular starches** and flours derived from any native source, useful in foods and in the manuf. of industrial products, are produced by dehydrating and heat-treating a granular starch or flour at .gtoreq.100.degree.. These starches resist gelatinization or gelatinize to a limited extent without attaining a peak viscosity.

=> d 115

L15 ANSWER 1 OF 1 HCA COPYRIGHT 1997ACS
AN 124:346442 HCA
TI **Thermally inhibited starches** and
flours and process for their production
IN Chiu, Chung-wai; Schiermeyer, Eleanor; Thomas, David J.; Shah,
Manish B.
PA National Starch and Chemical Investment Holding Co, USA
SO PCT Int. Appl., 49 pp.
CODEN: PIXXD2
PI WO 9604315 A1 960215
DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI,
GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG,
MN, MW, MX, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT,
UA, UZ
RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR,
IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG
AI WO 95-US684 950118
PRAI WO 94-US8559 940729
US 94-296211 940825
DT Patent

=> d 15 6 ab

L5 ANSWER 6 OF 10 HCA COPYRIGHT 1997 ACS

AB The title pre-gelatinized **starches** and flours are **thermally inhibited** and exhibit a non-cohesive texture when dispersed or dissolved in cold water. The starches are prepd. by dehydrating to a substantially anhyd. state, and heat-treating at temp. .gtoreq.100.degree. to inhibit the starch. The starches may be used in place of chem. crosslinked pre-gelatinized starches in food and industrial applications.

=> d 15 6

L5 ANSWER 6 OF 10 HCA COPYRIGHT 1997 ACS

AN 124:320038 HCA

TI **Thermally inhibited** pre-gelatinized **starches** and flours and process for their production

IN Shah, Manish B.; Thomas, David L.; Chiu, Chung-wai

PA National Starch and Chemical Investment Holding Co, USA

SO PCT Int. Appl., 25 pp.

CODEN: PIXXD2

PI WO 9604316 A1 960215

DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG, MN, MW, MX, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT, UA, US

RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG

AI WO 95-US688 950118

PRAI WO 94-US8559 940729

US 94-296211 940825

DT Patent